

CLAIMS

1. A method of extracting volatile components by which volatile components are obtained by steam extraction of tasty materials, comprising a process in which steam is contacted with the tasty material followed by recovery of the steam after that contact.

5 2. The method of extracting volatile components according to claim 1, wherein the steam extraction is carried out using saturated water vapor.

10 3. The method of extracting volatile components according to claim 1, wherein the steam extraction is carried out using super heated steam.

15 4. The method of extracting volatile components according to claim 3, wherein the steam extraction is carried out at normal pressure.

20 5. The method of extracting volatile components according to claim 3, wherein the super heated steam is set to a temperature higher than 107°C but no higher than 500°C.

25 6. The method of extracting volatile components according to claim 3, wherein the super heated steam is set to a temperature higher than 140°C but no higher than 500°C.

30 7. The method of extracting volatile components according to claim 1, wherein the tasty material includes of roasted coffee beans.

35 8. The method of extracting volatile components according to claim 7, wherein the coffee beans are at least one type selected from the group consisting of *Coffea arabica*, C.

canephora var. *robusta*, *C. canephora* var. *conulon* and *C. liberica*.

9. The method of extracting volatile components according
5 to claim 7, wherein the coffee beans are obtained by roasting
raw coffee beans using super heated steam.

10. The method of extracting volatile components according
to claim 9, wherein the super heated steam used to roast the
10 raw coffee beans is set to a temperature higher than 107°C but
no higher than 500°C.

11. The method of extracting volatile components according
to claim 9, wherein the super heated steam used to roast the
15 raw coffee beans is set to a temperature higher than 140°C but
no higher than 500°C.

12. The method of extracting volatile components according
to claim 9, wherein the coffee beans are roasted using super
20 heated steam at 1 to 30 kg/h per 1 kg of the raw coffee beans.

13. The method of extracting volatile components according
to claim 7, wherein the coffee beans are obtained by roasting
raw coffee beans using at least one type of method selected
25 from the group consisting of far infrared roasting, hot air
roasting, direct flame roasting and charcoal roasting.

14. The method of extracting volatile components according
to claim 7, wherein the L value of the roasted coffee beans is
30 15 to 33.

15. The method of extracting volatile components according
to claim 1, wherein the tasty material includes of tea leaves
following tea manufacturing.

16. The method of extracting volatile components according to claim 15, wherein the tea leaves are at least one type selected from the group consisting of green tea, oolong tea, black tea, barley tea, adlay tea, jasmine tea, Pu-Erh tea, 5 rooibos tea and herb tea.

17. The method of extracting volatile components according to claim 1, wherein the steam extraction contains a step in which the steam is cooled after contacting the tasty material.

10 18. The method of extracting volatile components according to claim 1, wherein the steam extraction contains a step in which the steam is dried by freeze-drying or spray-drying after contacting with the tasty material.

15 19. The method of extracting volatile components according to claim 1, wherein the steam extraction is carried out using steam at 0.3 to 30 kg/h per 1 kg of tasty material.

20 20. The method of extracting volatile components according to claim 19, wherein the steam extraction is carried out for 5 to 60 minutes.

21. The method of extracting volatile components according 25 to claim 1, wherein the steam extraction is carried out within a sealed container.

22. The method of extracting volatile components according to claim 21, wherein the steam extraction is carried out in an 30 inert gas atmosphere.

23. The method of extracting volatile components according to claim 22, wherein the steam extraction is carried out using steam produced using deoxygenated water.

24. A volatile component obtained by the method of extracting volatile components according to claim 1.

25. The volatile component according to claim 24 containing 5 solid matter originating in the tasty material at 0.01 to 10% by weight.

26. A food or drink containing the volatile component according to claim 24.

10

27. The food or drink according to claim 26, wherein the food or drink is a coffee drink, tea drink, milk drink, concentrated extract for a dispenser, instant coffee or instant tea.

15

28. The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material following the steam extraction.

20

29. The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material of the same type that is not subjected to the steam extraction.